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WEST CENTRAL TURKEYS, INC.

FAX # 218-863-3171

DATE: 8/9-01TO: Randy Algleben

_____FROM: Brent Haugen
_____TOTAL PAGES INCLUDING COVER SHEET: 10SUBJECT: Unstern InformationMESSAGE: _____

Box "T" --- 704 North Broadway --- Pelican Rapids, MN 56572 --- 218-863-3131

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U-07261

AUG. -10' 01(FRI) 07:05

WEST CENTRAL TURKEYS INC.

AUG 09 '01 17:04 FR JENNIE-O MONTEVIDEO

TEL: 218 863 3171

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TO UCT

P. 02/10



R & Arrow Products Company Inc.

Post Office Box 1537
Manitowoc, WI 54221-1537

(414) 683-5500
 (414) 683-5524

January 9, 1998

Mr. Brent Haugen
Jennie-O
901 N 24th Street
Montevideo, MN 56265

Dear Mr. Haugen,

I would like to thank you, Brett and the rest of the staff for the time and hospitality extended to me during my recent visit to your facility. The primary objective during my appointment was to assist you in obtaining net marks in conjunction with your batch house netted products. As you recall, we utilized the Unitherm linear oven and its components in an attempt to replicate this item.

We utilized CharSol Select 24-P Hickory blended between 60 and 70% with the average product contact time being 30 to 45 seconds. It was our observation no noticeable color variation took place when exceeding a 45 second contact time. Product color variability was found as a result of an uneven concentrated spray pattern limited to the side portions of the netted product.

Our trials attained quite acceptable results via the manual spray application which I employed. It is important to note, product color variability/versatility is easily adjusted through the time, temperature and concentration control points. With this in mind it is very important to maintain a consistent in-put temperature variable which is representative of production.

Bob Degener is currently designing a nozzle configuration which will actually direct a fine mist to predetermined portions of the netted breast. This assembly should eliminate the cross over spray pattern which applies an abundance of solution to the product which in turn runs down the inside of the net. This as a result, eliminates the net formation/ markings found following thermal processing.

During my visit we also assisted in writing a new processing cycle for the Jennie-O Turkey Sausage. The cycle employed in conjunction with this product is as follows:

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The Smoke That Signals Success

PTO-004268

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STEP	D/B	W/B	%RH	TIME	DAMPERS
1	140	130	75%	10 min	Auto
2	170	0	N/A	25 min	Open
3		Atomize 1.75 gallons Supreme S.5 G.P.H.		25 min	Closed
4	170	0	N/A	30 min	Open
5		Atomize 1.75 gallons Supreme S.5 G.P.H.		25 min	Closed
6	170	0	N/A	25 min	Open
7	170	145	51%	15 min	Auto
8	175	160	70%	15 min	Auto
9	175	175	100%	15 min	Auto
10		130	Steam	10 min	Auto
11		Cold Shower		10 min	

This cycle appeared to have evened out the house by way of color as well as eliminated the intense browning found on top and upper portions of the looped sausage product.

During the visit, we also tested and recelebrated each deluxe panel to insure proper pressure settings and flow rates during atomization. The prescribed PowerSmoker settings which should be adhered to during atomization are as follows:

UNIT #	AIR/ TANK PRESSURE	AIR/ NOZZLE PRESSURE	G.P.H.
1	47 p.s.i	85 p.s.i	5.5
2	47 p.s.i	85 p.s.i	5.5
3	45 p.s.i	85 p.s.i	5.5
4	65 p.s.i	85 p.s.i	5.5

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Red Arrow Products is committed to providing the highest quality of products and service to Jennie-O. Bob and I appreciate the excellent cooperation and assistance received throughout our visit.

In the meantime, if you should have any questions, please contact Bob Degener or Chad Anderson.

Respectfully submitted,



Ron Ratz
Project Manager

cc: Mr. Brett Simms
Mr. Bob Wood
Mr. Lynn Ersland
Mr. Bob Degener

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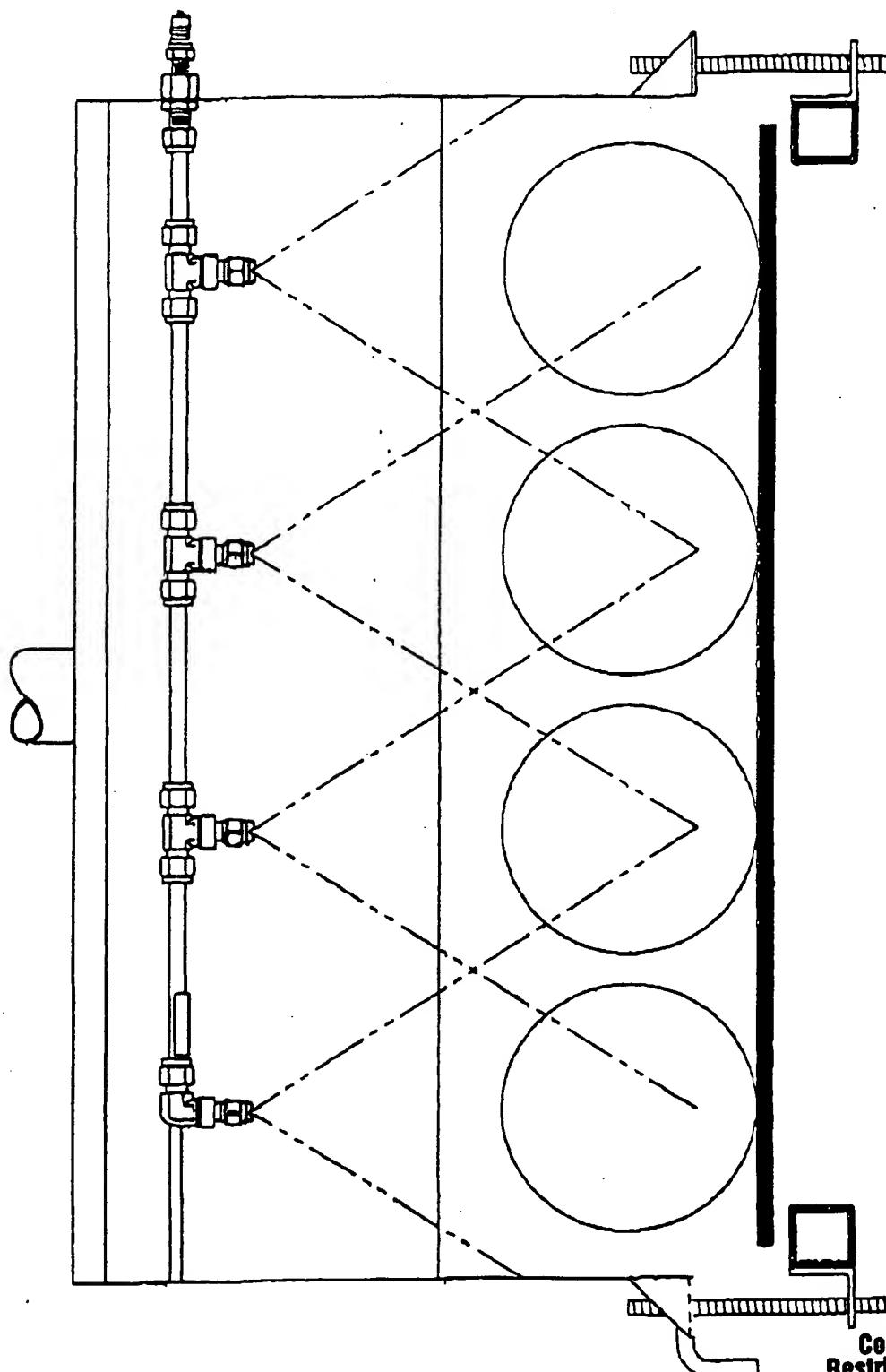
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Attn: Brett



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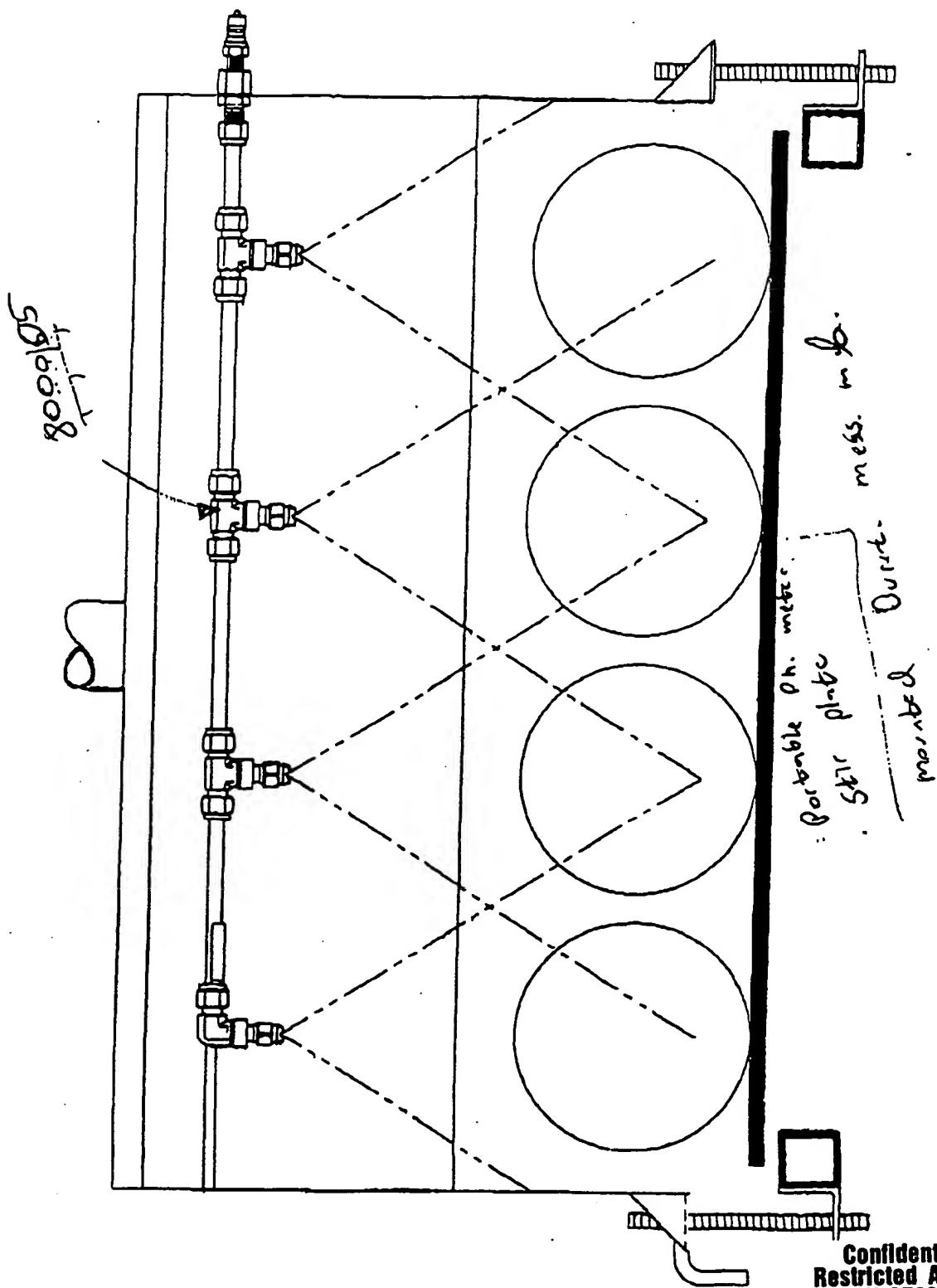
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Attn: Brent



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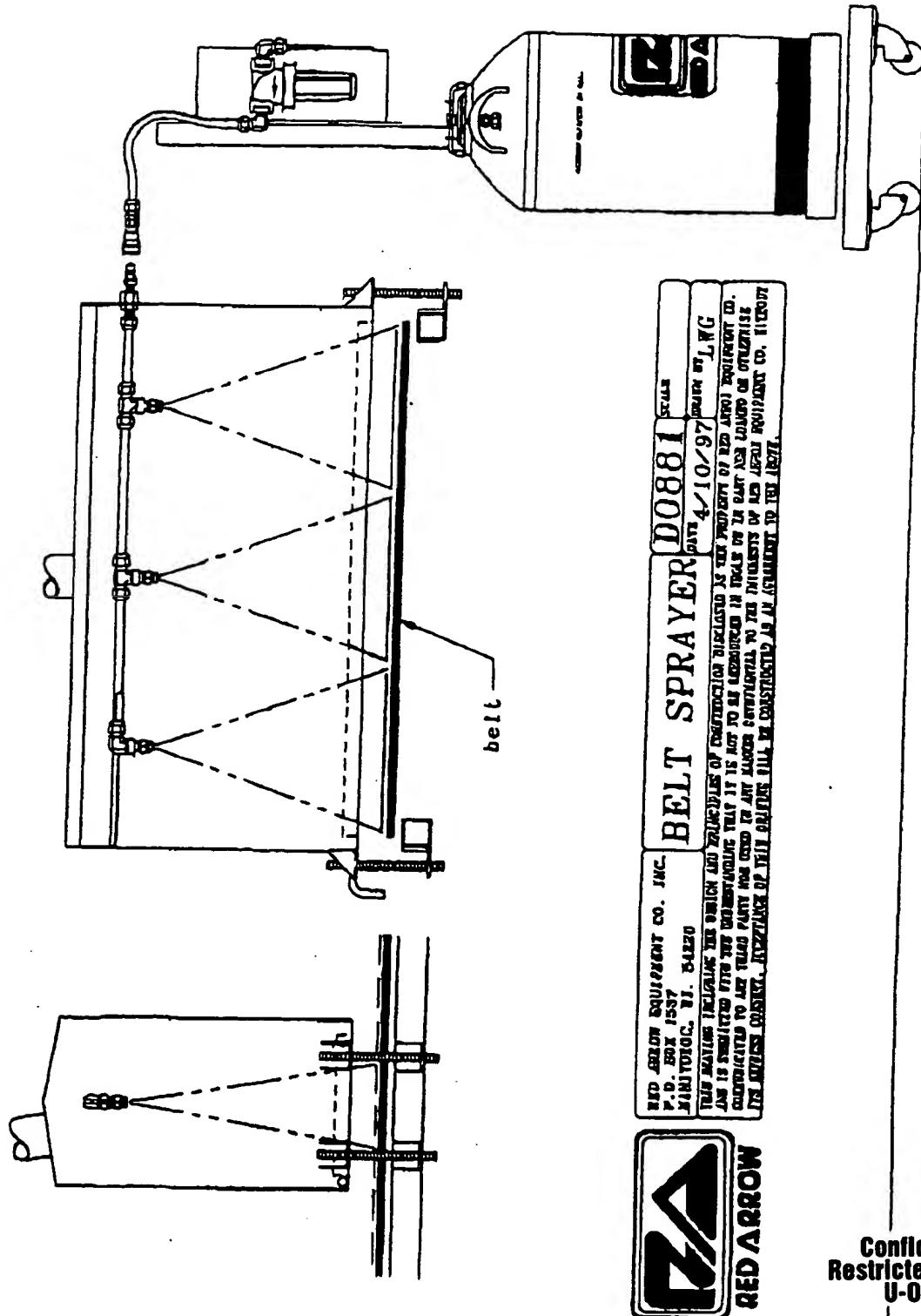
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Red Arrow Products Company Inc.

Post Office Box 1537
Manitowoc, WI 54221-1537

(414) 683-5500
 (414) 683-5524

May 30, 1997

*Cory: Jeff S.
Brent H.*

FYI

Mr. Robert J. Wood
Jennie-O Foods
2505 Willmar Ave. SW
Willmar, MN 56201

Dear Mr. Wood:

This correspondence is in response to our telephone conversation concerning a more viable method of getting smoke color onto the smoke bowls.

I have an alternative to the current method of resmoking. Enclosed is a schematic of a spray system developed by Red Arrow Equipment Company. This system can be installed to the end of a table where the stripping of the bowls occurs. After stripping out of the bag while still hot, the bowls could be fed through the drench in the spray system. The heat of the product will cause a catalyst of the carbonyls in the Maillose, thus giving the desired color. To further increase color, a steam spray of about 210 degrees can be administered to the meat after drenching to get further color development. The product then can be transferred to a rack and sent into the cooler.

This procedure can be done within a manner of minutes instead of the hours it currently takes to resmoke. It will also free up the ovens that are currently being used for resmoking.

This cabinet has a filter and addback tank that will allow the browning agent to be reused throughout production. The only issue I see in replacing the current smokes is the labelling of mesquite and hickory. Red Arrow could develop a smoke/Maillose mixture with the respective smokes to eliminate any labelling issues.

I would like to run an experiment by dipping a few bowls into a bucket of Maillose immediately after stripping to see if we can reach the desired color. I would also like to steam a few pieces immediately following dipping to see if further coloring can be achieved. I will contact Dr. Bemers early next week to set up a testing time.

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Mr. Bob Wood

If you have any questions, call me at 414-683-5500. Red Arrow Products Company
appreciates the business of Jennie-O Foods.

Sincerely,

RED ARROW PRODUCTS COMPANY



Fred Lanier

Technical Sales Representative

cc: Vernie Klasen Dr. Martin Bombers
Mark Onderak Larry Hammond
Jim Schammel Brett Sims
Don Cole Tom Bruhns

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